



Congress of the United States
House of Representatives
Washington, DC 20515

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 2 February 2022
DAY MONTH YEAR

Requested by: Kevin Vargas, Community Media and Constituent Liaison
NAME POSITION

Transmitted by: ICE Denver Field Office Executive Review Unit
NAME POSITION

Were electronic files sent?

YES

NO

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness:

FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility:

How many people formally counted in this facility describe themselves as the following gender?

Female:

Male:

Nonbinary:

Prefer not to say:



How many people formally counted in this facility describe themselves as transgender?

Number of people that describe themselves as transgender:

How many people have been brought into the facility this week?

Number of people brought into the facility this week:

How many people have left the facility this week?

Number of people who left the facility this week:

How many people and where did those who left the facility go?

Released into community:

Formally removed from the United States:

Moved to other facility:

Other _____:

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

Female:

Male:

COVID-19 CONFIRMED CASES*:

New Cases this week :

Total to date since March 30, 2020:

Individuals Housed in GEO Facility:	<input type="text" value="75"/>	<input type="text" value="865"/>
ICE Detainees:	<input type="text" value="75"/>	<input type="text" value="634"/>
ICE Employees:	<input type="text" value="0"/>	<input type="text" value="2"/>
GEO Employees:	<input type="text" value="4"/>	<input type="text" value="214"/>

DOCUMENTS RECEIVED:

Daily Kitchen Opening and Closing Checklists

RECEIVED

NOT RECEIVED

Daily Foods Production Service Records

RECEIVED

NOT RECEIVED

Temperature Logs

RECEIVED

NOT RECEIVED

Law and Leisure Library Logs

RECEIVED

NOT RECEIVED

Medical Staffing Update

RECEIVED

NOT RECEIVED

*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department

SUPPLEMENTAL NOTES:

Request for information made on January 31, 2022. All population numbers current as of February 7, 2022.

KITCHEN DOCUMENTS:

Opening/Closing Checklists and Menu provided, see attached documents.

MEDICAL:

Johnny Choate, Facility Administrator, provided the following weekly update on medical staffing which is current as of February 2, 2022:

- 1 - Health Services Administrator
- 2 - PA's
- 1 - Medical Doctor
- 9 - RNs
- 8 - LPNs*
- 2 - Psychologist
- 1 - Licensed Clinical Social Worker
- 3 - Medical Records Clerks
- 1 - X-ray Technician
- 4 - Telepsychiatrists
- 2 - Dentists (part-time; 40 hours/week total)
- 1 - Dental Assistant

* denotes change in staffing level from previous week

TEMPERATURE CHECKS:

Logs provided; see attached documents.

LAW LIBRARY:

Logs provided for January 22, 2022- January 28, 2022 but not attached as they contain personally identifiable information. Logs record law library usage by dorm, which ranged from one to twenty five detainees visiting the law library at each provided opportunity. Logs indicate that dorms that did not use the library were either new intake dorms, on restriction, or detainees were offered time in the library and refused.

COVID-19 Updates:

Aurora Fire Rescue received an update from the GEO Facility Administrator related to COVID-19. They informed us that they have zero (0) positive cases for ICE staff, and four (4) positive cases amongst the GEO staff. They have also reported seventy five (75) positive cases this week amongst the ICE detainees, and zero (0) positive cases amongst USMS detainees.

Official COVID-19 statistics for "ICE Detainees under COVID Monitoring" provided via ICE.gov. The numbers in this report are accurate as of February 7, 2022.

Statistics for "Total Individuals Housed in GEO Facility" and "GEO Staff" are verified via Aurora Fire Rescue and are current as of February 4, 2022.

ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities. Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/15/2021		CYCLE 5	WEEK-AT-A-GLANCE
	BREAKFAST	LUNCH	DINNER	
MONDAY 1/24	Oatmeal Scrambled Eggs Jelly Biscuit Margarine Sugar Coffee Milk 2 %	Beef Patty on Bun Rice Pinto Beans Spinach Lettuce Mustard or Mayo Fruit Fortified Sugar Free Tea	T-Ham Macaroni Cheese Casserole Beans English Peas Cornbread Margarine Applesauce Cake Fortified Sugar Free Beverage	
TUESDAY 1/25	Dry Cereal Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 %	Fideo w/ Meat Sauce Carrots Green Salad Dressing Garlic Bread Spice Cake Fortified Sugar Free Tea	Chicken Fried Steak Whipped Potatoes Cream Gravy Green Beans Dinner Roll Salad w/ Dressing Margarine Fortified Sugar Free Beverage	
WEDNESDAY 1/26	Farina Scrambled Eggs Peppered Gravy Biscuit Margarine Sugar Coffee Milk 2 %	Tahitian Chicken Rice Green Beans Pinto Beans Green Salad Dressing Cornbread / Margarine Fortified Sugar Free Tea	Chicken Leg Quarter Potatoes Au gratin Mixed Vegetables Beans Roll Margarine Cake Fortified Sugar Free Beverage	
THURSDAY 1/27	Rice and Raisins Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 %	Fajita w/ Tortillas Grilled Onions & Peppers Spanish Rice Refried Beans Salsa Garden Salad / Dressing White Cake Fortified Sugar Free Tea	Turkey Salami Cheese, Sliced Macaroni Salad Corn Salad Mustard / Mayo Lettuce & Onion Bread Fortified Sugar Free Beverage	
FRIDAY 1/28	Dry Cereal Creamed Meat Gravy Grilled Potatoes Fruit Biscuit / Margarine Sugar Coffee Milk 2 %	Chicken Stir-Fry Rice Peas Corn Biscuit Pudding Margarine Fortified Sugar Free Tea	Tuna Salad Grilled Potatoes Pinto Beans Coleslaw Ketchup Bread Fortified Sugar Free Beverage	
SATURDAY 1/29	Oatmeal Scrambled Eggs w/ T-Ham Cinnamon Roll Biscuit Jelly Margarine Sugar Coffee Milk 2 %	Chicken Patty Green Beans Pinto Beans Potato Salad Lettuce Onion Bun Fortified Sugar Free Tea	Salisbury Steak Potatoes Cabbage Mixed Vegetables Roll Chocolate Cake w/ Icing Margarine Fortified Sugar Free Beverage	
SUNDAY 1/30	Cream of Rice Eggs w/ Breakfast Sausage Salsa Apple Coffee Cake Tortillas Sugar Coffee Milk 2 %	Turkey Bologna Potato Salad Coleslaw Lettuce Onion Bread Mustard or Mayo Fortified Sugar Free Tea	Red Beans & Polish Sausage Rice Hominy Tossed Salad Dressing Tortillas White Cake Fortified Sugar Free Beverage	

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER

Signature on file / 811291
Corporate Manager Food Service Menu Systems/Dietitian





FOOD SERVICE
UNIT: AURORA KITCHEN
OPENING and CLOSING CHECKLIST

Cycle 5

Date: 1/24/22

Time: 0310 AM Time: 1800 PM

Shift Checklist		AM		PM		Comments						
		No	Yes	No	Yes							
All areas secure, no evidence of theft			X		X	Tool No #37 WAS Not Check back in @ 1930 before closing						
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X							
Kitchen is in good general appearance			X		X							
All kitchen equipment operational & clean		X	X		X							
All tools and sharps inventoried		X	X		X	Dish machine on low Temp						
All areas secure, lights out, exits locked			X		X							
PRODUCTION SHEET	Menu Items	Butter	Eggs	Biscuit	Jelly	Marg	Sugar	Coffee	Milk	BBQ	Bread	Jelly
	Temperatures	127	120	RT	RT	38	RT	RT	35	RT	RT	RT
	Menu Items	Bread	Pinto Beans	Rice	Brown	Wheat	Mashed	Bun	Fruit	Tea	Bread	-
	Temperatures	177	192	190	188	38	RT	RT	RT	RT	RT	-
	Menu Items	Ham Casserole	Pasta	Bean	Mac Cheese	Salad	Cake	Coconut	Drink Mix	Margarita		
	Temperatures	178.0	183.3	180.3	180.1	40	RT	RT	RT	38		
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		154		160		Low Temp				
		Lunch		156		159		Low Temp				
		Dinner		152		142		Low Temp				
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast		128		127		200ppm				
		Lunch		130		131		200ppm				
		Dinner		120		115		200ppm				
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F				
Record temperatures, Freezer and Walk-ins		AM		-9.8		36.3		37.6				
Record temperatures, Freezer and Walk-ins		PM		-8.9		37.6		37.0				
DRY STORAGE		Temperature 45-80		Area 1		Area 2		Area 3				
Record temperatures Dry Storage Areas		AM		68		68						
Record temperatures, Dry Storage Areas		PM		70		69						
Hot- Water Temps in sink		AM		PM								
		117		120								

Signature, Cook Supervisor (AM)

[Signature]
Verify by AM

Signature, Cook Supervisor (PM)

[Signature] 01-24-2022

FOOD SERVICE MANAGER
NF-6-2-20

DATE 1/25/22

[Signature]
Verify by PM



FOOD SERVICE UNIT: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5

† Date: 1/25/22

Time: 0310 AM Time: 1835 (PM)

Shift Checklist		AM		PM		Comments						
		No	Yes	No	Yes							
All areas secure, no evidence of theft			X		X							
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X							
Kitchen is in good general appearance			X		X							
All kitchen equipment operational & clean			X		X							
All tools and sharps inventoried			X		X							
All areas secure, lights out, exits locked			X		X							
PRODUCTION SHEET	Menu Items	Pancake	Rice/Kid	T-Norm	PB	Fruit	Mung	Soyup	Soyur	Coffee	Milk	Soy
Breakfast	Temperatures	RT	189	170	RT	RT	37	RT	RT	RT	35	RT
	Menu Items	Fried rice Hot sauce	Carrots	Salad	Dressing	Egg in bowl	Fruit Candy	Tea	Chowder	Fruit	Diet Soy	-
Lunch	Temperatures	179	180	40	RT	RT	RT	RT	37	RT	RT	-
	Menu Items	Chicken Sand	Gravy	Mashed Potato	Green Bean	Salad	Roll	Mung	Diet Milk	Fruit Dessert		
Dinner	Temperatures	190.5	168.3	160.5	179.9	40	RT	38	RT	RT		
DISH MACHINE		Temperature		Wash 150+	Rinse 180+	If Needed						
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		153	167	Low Temp						
		Lunch		156	163	Low Temp						
		Dinner		156	163	Low Temp						
POT and PAN SINK		Temperature		Wash 110 F	Rinse 110 F	Sanitizer-200ppm						
Final Rinse Temps determined by chemical agent used		Breakfast		128	129	200 ppm						
		Lunch		127	130	200 ppm						
		Dinner		120	125	200 ppm						
FREEZER and WALK-IN		Temperature		Freezer 0 or below	Walk-in 35-40 F	Walk-in 35-40 F						
Record temperatures, Freezer and Walk-ins		AM		-11.6	38.4	39.3						
Record temperatures, Freezer and Walk-ins		PM		-10.1	35.8	40.1						
DRY STORAGE		Temperature 45-80		Area 1	Area 2	Area 3						
Record temperatures Dry Storage Areas		AM		68	68							
Record temperatures, Dry Storage Areas		PM		60	60							
Hot- Water Temps in sink		AM	PM									
		119	126									

[Signature]
Signature, Cook Supervisor (AM)

[Signature]
Signature, Cook Supervisor (PM)

[Signature]
FOOD SERVICE MANAGER
NF-6-2-20

DATE 1/27/22
verify by AM

[Signature]
Revised 1/28/2022
verify by PM



FOOD SERVICE
UNIT: AURORA KITCHEN
OPENING and CLOSING CHECKLIST

Cycle 5

TH Date:

1/27/22

Time: 0310 AM Time: 1800 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
	All areas secure, no evidence of theft		X		X								
	Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea		X		X								
	Kitchen is in good general appearance		X		X								
	All kitchen equipment operational & clean	X			X							Steamer had something coming out of the drain	
	All tools and sharps inventoried		X		X								
	All areas secure, lights out, exits locked		X		X								
PRODUCTION SHEET	Menu Items	Rice	Raisins	Pancake	F. Ham	Marg	Milk	Syrup	Sugar	Cookie	H.B. Eggs	Cereal	Fruit
Breakfast	Temperatures	187	163	173	37	35	RT	RT	RT	RT	RT	RT	RT
	Menu Items	Fajitas	Smoothie	Rice	Baked Beans	Salsa	Salad	Dressing	Tomatoes	White Cake	Tea	Fruit	—
Lunch	Temperatures	187	175	183	RT	38	RT	RT	RT	RT	RT	RT	—
	Menu Items	Milk	Meat	Cheese	Lettuce	Corn Salad	Broccoli	Broccoli	Mushrooms	Bread			
Dinner	Temperatures	38	38	40	37	38	38	165	RT	RT			
DISH MACHINE		Temperature		Wash 150+	Rinse 180+	If Needed							
	Temperature according to manufacturer's specifications and chemical agent used in Final Rinse	Breakfast		158	181	—							
		Lunch		160	185	—							
		Dinner		168	181	—							
POT and PAN SINK		Temperature		Wash 110 F	Rinse 110 F	Sanitizer-200ppm							
	Final Rinse Temps determined by chemical agent used	Breakfast		128	128	200ppm							
		Lunch		127	130	200ppm							
		Dinner		127	130	200ppm							
FREEZER and WALK-IN		Temperature		Freezer 0 or below	Walk-in 35-40 F	Walk-in 35-40 F							
	Record temperatures, Freezer and Walk-ins	AM		-10.8	36.7	38.6							
	Record temperatures, Freezer and Walk-ins	PM		-8.9	35.8	38.8							
DRY STORAGE		Temperature 45-80		Area 1	Area 2	Area 3							
	Record temperatures Dry Storage Areas	AM		68	68								
	Record temperatures, Dry Storage Areas	PM		60	60								
Hot- Water Temps in sink		AM	PM										
		119	120										

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE: 1/28/22



FOOD SERVICE UNIT: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5

F Date: 1-28-22

Time: 0310 AM Time: 1000 PM

Shift Checklist		AM		PM		Comments						
		No	Yes	No	Yes							
All areas secure, no evidence of theft			X		X							
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X							
Kitchen is in good general appearance			X		X							
All kitchen equipment operational & clean			X		X							
All tools and sharps inventoried			X		X							
All areas secure, lights out, exits locked					X							
PRODUCTION SHEET	Menu Items	Cereal	Oatmeal	Porridge	Bilkent	Fruit	Mery	Fupper	Colly	Milk		
	Temperatures	RT	RT	152	RT	RT	36	RT	RT	RT		
Lunch	Menu Items	Sm Rice	Rice	Peas	Corn	Bilkent	Mery	Fupper	Tea			
	Temperatures	184	179	180	180	RT	40	31	RT			
Dinner	Menu Items	TUNA	SOE	FILE	GRAND	DEAN	PREP	JUICE				
	Temperatures	38	38	168	165	186	RT	RT				
DISH MACHINE		Temperature		Wash 150+	Rinse 180+	If Needed						
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		159	180	—						
		Lunch		156	183	—						
		Dinner		155	185	—						
POT and PAN SINK		Temperature		Wash 110 F	Rinse 110 F	Sanitizer-200ppm						
Final Rinse Temps determined by chemical agent used		Breakfast		122	128	200ppm						
		Lunch		127	129	200ppm						
		Dinner		128	126	200ppm						
FREEZER and WALK-IN		Temperature		Freezer 0 or below	Walk-in 35-40 F	Walk-in 35-40 F						
Record temperatures, Freezer and Walk-ins		AM		-11	36	39						
Record temperatures, Freezer and Walk-ins		PM		-9.8	36.3	39.6						
DRY STORAGE		Temperature 45-80		Area 1	Area 2	Area 3						
Record temperatures Dry Storage Areas		AM		65	68	—						
Record temperatures, Dry Storage Areas		PM		60	60	—						
Hot- Water Temps in sink		AM	PM									
		120	120									

[Signature]
Signature, Cook Supervisor (AM)

[Signature]
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

NF-6-2-20

1/30/22

BL



**FOOD SERVICE
UNIT: AURORA KITCHEN
OPENING and CLOSING CHECKLIST**

Cycle 5

ST Date: 1-29-22

Time: 0310 AM Time: 1900 PM

Shift Checklist		AM		PM		Comments						
		No	Yes	No	Yes							
All areas secure, no evidence of theft			X		X							
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X							
Kitchen is in good general appearance			X		X							
All kitchen equipment operational & clean			X		X							
All tools and sharps inventoried			X		X							
All areas secure, lights out, exits locked					X							
PRODUCTION SHEET	Menu Items	Oatmeal	Eggs w/ Ham	corn Roll	Biscuit	Sally	Marg	Sugar	Coffee Milk			
	Temperatures	189	174	RT	RT	RT	38	RT	RT			
Lunch	Menu Items	Chit Mety	Miso Beans	G Beans	Beans	P Salad	Ice-cream	Onion	H Bun	Tea Milk		
	Temperatures	191	176	172	—	36	38	38	RT	RT		
Dinner	Menu Items	SHL STEAK	Pot.	CAB. GEL	MIX VEG	Roll	MARG	CHOCOL CAKE	SEWE MILK			
	Temperatures	1820	180.1	179.0	182	RT	38	RT	RT			
DISH MACHINE		Temperature		Wash 150+	Rinse 180+	If Needed						
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		174	181	—						
		Lunch		173	181	—						
		Dinner		174	182	—						
POT and PAN SINK		Temperature		Wash 110 F	Rinse 110 F	Sanitizer-200ppm						
Final Rinse Temps determined by chemical agent used		Breakfast		120	120	200ppm						
		Lunch		—	—	200ppm						
		Dinner		120	120	200ppm						
FREEZER and WALK-IN		Temperature		Freezer 0 or below	Walk-in 35-40 F	Walk-in 35-40 F						
Record temperatures, Freezer and Walk-ins		AM		-10.6	38.8	3						
Record temperatures, Freezer and Walk-ins		PM		-10.5	38.5	39.6						
DRY STORAGE		Temperature 45-80		Area 1	Area 2	Area 3						
Record temperatures Dry Storage Areas		AM		64	64	65						
Record temperatures, Dry Storage Areas		PM		65	65	65						
Hot- Water Temps in sink		AM	PM									
		120	110									

Si. [Signature]
Cook Supervisor (AM)

[Signature]
Liang
gnature, Cook Supervisor (PM)

[Signature]
FOOD SERVICE MANAGER DATE 1/30/22

[Signature]
Reyad 1/29-2022



FOOD SERVICE UNIT: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 1/30/22 Time: 0310 AM Time: 0915 PM

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			X		Y										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		Y										
Kitchen is in good general appearance			X		Y	Steamers still had has delinier in them.									
All kitchen equipment operational & clean		X	X		Y										
All tools and sharps inventoried			X		Y										
All areas secure, lights out, exits locked			X		Y										
PRODUCTION SHEET	Menu Items	Cream of Rice	Eggs	Salada	Pasta	Tortilla	Sugar	Coffee	Milk	Brown Flaked	PB	Jelly	Bread		
Breakfast	Temperatures	83	81	RT	RT	RT	RT	RT	35	RT	RT	RT	RT		
	Menu Items	T. Bologna	Potato Salad	Coleslaw	Lettuce	Onion	Mustard	Bread	Tom	Cheese	Green Beans	Fruit			
Lunch	Temperatures	38	38	38	39	39	RT	RT	RT	39	159	RT			
	Menu Items	BEAN	RICE	SHRED	L-LE	HONEY	SAUCE	TART	L-LE						
Dinner	Temperatures	105	165	170	166	38	RT	RT							
DISH MACHINE		Temperature		Wash 150+	Rinse 180+	If Needed									
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		155	180										
		Lunch		150	184										
		Dinner		153	185										
POT and PAN SINK		Temperature		Wash 110 F	Rinse 110 F	Sanitizer-200ppm									
Final Rinse Temps determined by chemical agent used		Breakfast		128	128	200ppm									
		Lunch		110	110	200ppm									
		Dinner		127	128	200ppm									
FREEZER and WALK-IN		Temperature		Freezer 0 or below	Walk-in 35-40 F	Walk-in 35-40 F									
Record temperatures, Freezer and Walk-ins		AM		-12.8	38.7	40.1									
Record temperatures, Freezer and Walk-ins		PM		-10.7	37.6	39.3									
DRY STORAGE		Temperature 45-80		Area 1	Area 2	Area 3									
Record temperatures Dry Storage Areas		AM		68	68										
Record temperatures, Dry Storage Areas		PM		60	60										
Hot- Water Temps in sink		AM	PM												
		119	111												

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE 1/31/22



Monday, January 31, 2022
North Building
Temperature Log

195 Aurora Detention Center
 3130 Oakland St.
 Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
	A-1	70.8							
	A-2	70.8							
	A-3	71.7							
	A-4	70.1							
	B-1	66.9							
	B-2	68.0							
	B-3	72.5							
	B-4	68.3							
	C-1	68.7							
	C-2	65.2							
	C-3	66.2							
	C-4	65.6							
	D-1	unoccupied					N/A	N/A	N/A
	D-2	unoccupied					N/A	N/A	N/A
	E-1	67.8					N/A	N/A	N/A
	E-2	68.3							
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

PRINT: Paul Pinkonsky

SIGN: Paul Pinkonsky

Write Legibly

Medical Showers Temperature Log
 Name: Paul Pinkonsky Date: 1/31/2022

ROOM	542	540	538	536	534	523	522	Tub Room
Air:	68.6	68.7	67.4	68.1	68.2	69.5	68.7	
Water:								

Temperature Taken with a Fluke Mod 52 Digital Thermometer



Temperature Log

South Building

195 Aurora Detention Center
 11901 East 30th Street
 Aurora, CO 80010

Date: Monday, January 31, 2022

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	73.2			
South-B	72.3			
South-C	72.8			
South-D	71.6			
South-E	70.0			
South-F	73.0			
South-G	71.4			
South-L	71.4			
South-M	71.6			
South-N	72.4			
South-X	75.5			
South-Y	75.1			
South-Z	72.0			
South SMU	72.8			
South SMU Shower 3	74.1			N/A
MED ISO- Room 1	72.6		N/A	N/A
MED ISO- Room 2	71.9		N/A	N/A
MED ISO- Room 3	71.9		N/A	N/A
MEDICAL	N/A	N/A		

PRINT: Paul Pinkensky
 Write Legibly

SIGN: P. Pinkensky

Temperature is taken with a Fluke Mod 52 Digital Thermometer